

STARTERS

Lentil soup Turkish lentil soup V	€ 8.50
Tomato soup Mediterranean tomato soup V	€ 8.50
Artichoke Hearts edamame beans avocado coriander Chili pepper V	€ 10.50
Eggplant Carpaccio truffle potato sun-dried tomato garlic-yogurt-mint sauce V	€ 10.50
Goat Cheese Bitterbal walnut pomegranate honey thyme fig jam V	€ 11.50
Beef Carpaccio sun-dried tomato arugula pistachio Parmesan cheese truffle mayonnaise	€ 13.50
Veal Tataki shortly cooked veal loin quail egg shallot ponzu sauce	€ 14.50
Smoked Mackerel Rilette pearl couscous Dutch shrimp salsa	€ 14.50
Tuna Tataki shortly cooked radish sesame coriander oyster sauce	€ 15.50
Prawn Stew mushrooms tomato onion garlic dill	€ 15.50
Scallops St. Jacques shortly cooked bok choy paprika mousse crispy onion crunch	€ 16.50
Sashimi salmon tuna prawns in tempura wakame wasabi soy sauce	€ 16.50
Oysters Fine de Claires 3 pieces	€ 9.50
6 pieces	€ 18.00
Bread Homemade aioli and sundried tomato/olive tapenade	€ 5.50

V = Vegetarian

MAIN DISHES

Black Angus Burger grilled vegetables cheddar barbecue sauce fries	€ 21.00
Linguine Pasta: Mushrooms spinach truffle cream sauce Parmesan cheese V	€ 20.00
Beef Tenderloin mushrooms crispy onion red wine sauce	€ 22.00
Shrimps spring onion saffron tomato sauce	€ 22.00
Stuffed Eggplant mushrooms onion garlic feta cheese tomato sauce V	€ 21.50
Portobello truffle risotto chive cream sauce V	€ 21.50
Salmon steak shellfish sauce seasonal vegetables mashed potatoes	€ 23.50
Sea Bream shellfish sauce seasonal vegetables mashed potatoes	€ 24.50
Bavette Black Angus	€ 24.50
Rack of Lamb New Zealand lamb	€ 26.50
Beef Tenderloin Waards Rund, a premium brand quality beef	€ 28.50
Dry Aged Entrecote Black Angus aged in our refrigerator for dry aging	€ 28.50
Dry Aged Rib Eye Black Angus aged in our refrigerator for dry aging	€ 29.50
Mixed Meat beef tenderloin Black Angus bavette rack of lamb (per 2 persons)	€ 58.00
Mixed Fish salmon sea bream tuna prawns shellfish sauce seasonal vegetables mashed potatoes (per 2 persons)	€ 58.00

*Our meat dishes are served with seasonal vegetables and mashed potatoes.
Choice of: Red Wine Sauce or Pepper Sauce.*

SIDE DISHES

Fries with mayo	€ 5.50
Roseval potatoes from the oven	€ 5.50
Mixed salad	€ 5.50
Mixed vegetables	€ 5.50

DESSERTS

Scroppino passion fruit sorbet ice cream vodka Prosecco	€ 9.50
Curd yogurt cherry forest fruits Bastogne cookies	€ 9.50
Fresh Tiramisu limoncello mango sauce	€ 9.50
Baklava vanilla ice cream	€ 11.00
Cheese Platter a selection of domestic and foreign cheeses	€ 14.50
Triple Chocolate chocolate cake chocolate mousse chocolate ice cream Churro's (per 2 persons)	€ 20.00

Cooking with love

Eating with joy

Drinking with pleasure

For allergen information, please contact one of our employees.